

Hello Weekend

\$1 for every food item will be donated to local community organizations.

Brunch

CLASSIC BENEDICT 23

roasted peameal bacon | soft poached organic eggs | house made hollandaise | radius® potato | greens

SMOKED SALMON PLAYTERIE 25

smoked salmon | latkes | dill + everything crème fraiche | citrus fennel salad | caper berries

AVOCADO TOASTADO 19

house made guacamole | two poached eggs | salsa macha | cilantro + lime | pickled red onion | radius[®] potato | *make vegan with "JUST egg"*

STEAK + EGGS 34

6oz petite tender | two organic eggs | garden greens | chimichurri | radius® potato

VINTAGE BREAKFAST 24

two organic eggs | thick-cut bacon | roasted peameal | campfire beans | fried tomatoes | radius[®] potato | country sourdough

WEEKEND HASH 22

rotating protein | soft poached organic eggs | house made hollandaise | radius[®] potato | *make vegan with "JUST egg"*

Chef's Features -

 \mathcal{VS}

SAVOURY Chef's rotating savoury feature **MP**

SWEET Chef's rotating sweet feature **MP**

Lunch

RADIUS[®] CALAMARI 24

herbed garlic aioli | sweet chili sauce | lemon

STACKED SUSHI 19

salmon | crispy rice | unagi sauce | spicy mayo | tobiko | make vegan with watermelon sashimi

KOREAN FRIED CHICKEN SANDWICH 24

dear grain sesame seed bun | slaw | shoestrings or side garden

RADIUS[®] BURGER 29

thick cut bacon | caramelized onions | brie | Dear Grain sesame seed bun | *shoestrings or side garden* SELECT OYSTERS ON THE HALF SHELL 2/EACH

house mignonette | grated horseradish | house hot sauce GF

RADIUS® GOAT CHEESE SPRING ROLLS 19

red wine + onion jam V

RADIUS[®] POKE 27

choice of Ahi Tuna or Watermelon Sashimi **vG** avocado | edamame | cucumber | pickled cabbage | sesame & tamari dressing | togarashi mayo **GF**

WINTER HALLOUMI SALAD 19

shaved brussel sprouts | roasted sweet potato | apples | mustard + hot honey vinaigrette $\, {\rm GF} \, v$

Desserts

CHOCOLATE HEAVEN 13

fudgy brownie base | chocolatey fudge layer | dark chocolate glaze **GF + DF**

APPLE PIE OF MY EYE SHAREABLE SKILLET 15

served warm | flaky housemade crust | fresh apples | cinnamon | local vanilla ice cream

SALTED CARAMEL CHEESECAKE 13

golden graham | baked cheese filling | sea salt | homemade caramel drizzle | toffee bits Friends who brunch together stay together

Cocktails -

RADIUS® ESPRESSO MARTINI 12 GREY GOOSE | Kahlua | espresso | vanilla WINTER SPRITZ 12 select one Aperol | Campari | Limoncello | St. Germain 20z MIMOSAS 10 CAESARS 10 MOCKTAILS 10

TABLESIDE MIMOSA BAR 45

prosecco | two assorted juice carafes

Local Partners

Artie's Pasta | Backed by Bees | The Butcher Shoppe | The Cake Kitchen Co. | Chassagne Farm | Dear Grain | Marc's Mushrooms | Real Roots Kitchen | The Shuck Truck | The Soulful Co. | Udder Way Cheese Co. | 100km Foods

Menu items may contain, or come into contact with wheat/gluten, milk, eggs, peanuts, tree nuts, fish, shellfish, and soy. Consuming raw, or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness; especially if you have certain medical conditions.



